

Hors D'Oeuvres

HOT

Thai Crab Cakes - *Cucumber Lime Dipping Sauce*

~

Sundried Tomato and Feta Stuffed Mushroom

~

Roasted Garlic, Brie and Grape Crostini

~

Lemon Chicken in Phyllo

~

Classical Bruschetta

~

Vegetable Spring Roll - *Coriander dip*

~

Pear & Chevre Spring Roll - *Mango Chutney*

~

Wild Mushroom Turnover

~

Chicken Satay - *Thai peanut Dip*

~

Beef Satay - *On Sugar Cane Spears with Spicy Plum Dip*

~

Shrimp Satay - *On Lemon Grass bamboo Spears*

~

Coconut Shrimp - *Ginger chutney*

~

Spanakopita with Feta and Spinach

~

Bacon Wrapped Sea Scallops

COLD

Smoked Salmon Tortilla Spirals

~

Peking Duck Crepe

~

Tomato and Bocconcini on Basil Crouton

~

Mini Tortillas with Grilled Vegetables

~

Country Pate with Cranberry Chutney on Crostini

~

Marinated Shrimps with Snowpeas

~

California Roll & Sushi - *Soy and Wasabi Dipping Sauce*

~

Smoked Oyster on Crostini

~

Lobster Purses

~

Marinated Mozzarella, Roasted Bell Pepper and Black Olive Brochettes

~All selections \$25.00 per dozen ++~

Dinner Selections

Soups

Tomato and Roasted Red Pepper

~

Carrot and Ginger

~

Curried Butternut Squash

~

Mushroom and Tarragon

~

Potato Leek & Chevre

~

Leek and Fennel Soup

Salads

Four Leaf

Cherry Tomatoes & Balsamic vinaigrette dressing

~

Boston

Arugula, Belgian Endive with warm Chevre or Gorgonzola and Walnut Toasts

~

Baby Organic Greens

Basil orange vinaigrette

~

Sautéed Wild Mushrooms and Goat Cheese

Baby Organic Greens with sundried tomato vinaigrette

~

Traditional Caesar Salad

With home made herbed croutons

~

Spinach Leaf

Mandarin orange, English cucumber with lime yogurt dressing

Starch

Sweet Potato Mash

Garlic Chive Mashed Potatoes

Roasted Mini Red/White Potato

Orzo ~ Lemon Scented

Wild and White Rice

Vegetables

Seasonal Fresh Garden Vegetable Medley

Tagolini of Vegetables

*Broccoli and Red Peppers

*French Beans and Red Peppers

*Asparagus with Baby Carrots

Oven Roasted Vegetables with Fresh Herbs

Diced Root Vegetable and Thyme

Apple Glazed Carrots and Zucchini

Ratatouille

**** Inquire of Available Seasonal Vegetables – Market Pricing will apply***

Entrees

(*Prices quoted for a 3 course meal, add \$5.00 per person for soup and salad)

~Poultry~

Supreme of Chicken

*Stuffed with a Julienne of Vegetables, Shiitake Mushrooms, Jarlsberg Cheese
Fresh Herbs with double Roasted Garlic Sauce*

\$37.00

~

Thyme Roasted Chicken Breast *Mushroom Madeira Gravy*

\$35.00

~

Rock Cornish Game Hen

Stuffed with Wild and White Rice – Rosemary Garlic Sauce

\$39.00

~Meat~

Roast Prime Rib of Beef au Jus *Cracked Pepper Crust*
\$39.00

~

Medallions of Beef Tenderloin *Wild Mushroom Sauce*
\$46.00

~

Beef Striploin *Incrusted horseradish grainy mustard with a peppercorn sauce*
\$38.00

~

Veal Loin *Stuffed with goat cheese, roasted bell pepper, and fresh basil in a caper shallot sauce*
\$40.00

~Fish~

Atlantic Salmon with Wild Rice and Mushrooms

wrapped in phyllo and napped with an Herbed Butter Sauce

\$37.00

~

Grilled Salmon with Pineapple and Mango Salsa

\$35.00

~

Atlantic Salmon *teriyaki Glaze*

\$35.00

~

Thai Sea Bass *ginger Cream Sauce*

\$44.00

~

Halibut Steak *tomato Sorrell Sauce*

\$39.00

Orange Roughy *baked in Indian spices*

\$38.00

~

Red Snapper *baked in a tomato and black olive glaze*

\$38.00

***Prices subject to 13% taxes and 15% gratuities**

Vegetarian

Antipasto Puffs

grilled Vegetables, Sweet Potatoes wrapped in Phyllo Pastry on a bed of rice and tagolini of vegetables

\$33.00

~

Grilled Vegetables Brochettes

fresh market vegetables served on egg noodles and pesto

\$31.00

~

Rigatoni Pasta

grilled Vegetables, kalamata Olives, Sundried Tomatoes and Olive Oil

\$31.00

~

Seafood Cakes served on Endive ~ Cilantro Sauce

\$35.00

~

Salmon Coulibiac

with spinach and hard boiled egg in a puff pastry

\$35.00

~

Vegetable Spring Roll

served on thai mango peanut salad

\$31.00

~

Portobello Mushroom and Goat Cheese Wrap

sundried tomato and red pepper salsa

\$34.00

~

Wild Mushroom and Monterey Jack Turnover

\$31.00

~

Grilled Vegetable Crepes

roasted Red Pepper Sauce

\$31.00

Desserts

Chocolate Pate with Sorbet and Fresh Seasonal Fruit

Raspberry coulis and a mint leaf garnish

~

Tiramisu

chocolate cup filled with caramel cream

~

White and Dark Chocolate Mousse Cake

Raspberry coulis

~

Fresh Berry Croquembouche

choux pastries with whipped cream, caramel drizzle

~

Chocolate Grand Marnier Cheesecake

accented with fruit coulis

~

Tarte Tatin

with brandied caramel sauce

~

Individual Lemon Meringue Tart

chocolate drizzle

~

Duo of Sorbets

served in a tulip cup, mint garnish

~

Fresh Fruit & Lemon Mousse

In a Chocolate Meringue Shell

~

Strawberry Shortcrust

with chocolate dipped strawberries

~

Brandy Snap Basket

filled with duo sorbet and fresh fruit

Grazing Stations

A three food station minimum is required for all dinner functions

Italian Station

Assorted Gourmet Pizzas
Classical Bruschetta
Grilled Eggplant, Roasted Red Peppers, Marinated Calamari, Olives
Whole and Sliced Calabrese, Focaccia, Breads
Imported Romano, Mozzarella and Parmesan Cheese Display
Pasta:
Rigatoni Pasta in Pesto Sauce
Fusilli Pasta in Plum Tomato Sauce
With flavored Oils, Trio of Peppers, Sundried Tomatoes
Wild Mushrooms, Olives, Red Onions

\$16.25 per person ++

Mediterranean Station

Chicken Souvlaki
Vegetarian Moussaka
Spinach and Feta Phyllo Parcels
Greek Salad
Hummus, Tzatziki
Pita Crisps and Assorted Greek Breads
\$16.75 per person ++

Asian Food Station

Mini Steam Buns
Deep Fried Tempura Vegetables
Sushi display with Soy and Wasabi Dips
Vegetable Spring Rolls - *Apricot poppyseed dipping sauce*
Chicken Stir Fry
With noodles and vegetables

\$17.25 per person ++

Beef Station

Roast Hip of Beef ~ Carved in the Room
*Served as bite size sandwiches with natural jus,
mustards and horseradish, accompanied by mini dollar buns*
Field Green Salad
Garlic, Fine Herb or Rosemary Whipped Potatoes
Medley of Seasonal Vegetables
\$16.75 per person ++

Seafood Station

Fresh Shucked Oysters
Jumbo Shrimps *With calypso sauce*
Calamari Salad
Red and green peppers, celery and Bermuda onion in citrus vinaigrette
Bay Scallops Marinated in garlic and fresh lime
Smoked Salmon carved in room and served with
horseradish cream, capers, diced red onions, lemon
fresh baguette and pumpernickel bread

\$19.75 per person ++

***Create your own custom food station based on a theme! ***
Please inquire.

Dinner Buffet **Minimum of 100 guests**

ARCADIAN COURT

Assorted Rolls and Butter
Fresh Crudités *with Herb Dip*

Salads

Field Green Salad with *Balsamic vinaigrette dressing*
Sesame Noodle and Vegetable Salad
Fresh Plum Tomatoes, Basil and Olive Oil
Red Skin Potato Salad
Penne Primavera Salad

Hot Selection

**Choice of (2) of the following:*

Roast Hip of Beef au Jus ~ Carved in Room
Garden Vegetable Lasagna
Chicken Breasts in Tarragon Sauce
Sole Fillets ~ Caper Sauce
Carved Turkey ~ Fresh Basil Sauce
Beef Tenderloin Tips ~ Wild Mushrooms and Bell Peppers
~
Garden Vegetable Ensemble
White and Wild Rice Pilaf **or** Parisienne Potatoes

Cold Selections

Country Assorted Pate
Poached Atlantic Salmon

Dessert

**Choice of (4) of the following:*

Fresh Fruit Salad
Caramel Apple Spice Coffee Cake
Lemon Mousse Cake
Baked Seasonal Cheesecake ~ Fruit Topping
Petite Sweet Assortment
Decadent Chocolate Cake
Coffee & Tea

\$44.95 per person ++

Deluxe Dinner Buffet **Minimum 150 guests**

Assorted Rolls and Butter
Fresh Crudités *with Herb Dip*,
a selection of olives, cornichons and pickled onions

Salad

Caesar Salad
Fresh Plum Tomatoes *With Bocconcini, basil and olive oil*
Green Bean Salad *With steamed wild mushrooms, water chestnuts and sesame seeds*
Baby Organic Greens *with basil orange vinaigrette dressing*
Sesame Noodle and Vegetable Salad
Tri-Color Fussili in an Herb Pesto

Cold Selections

Poached Salmon Medallions
Vegetable and Goat Cheese Terrine
Imported Cheese Display

Hot Selections

**Choice of (3) of the following:*

Sirloin of Beef ~ Carved in Room
Baked Salmon Coulibac in Puff Pastry
Chicken Breasts stuffed with
pesto, arugula, roasted red pepper
Chicken Vegetable Stir Fry
.....
Garlic Creamed Potatoes
Garden Vegetable Ensemble
Orzo Pilaf with Rosemary and Lemon

Desserts

Fresh Seasonal Fruit and Berry Platter
Turtle Fudge Cake
Toffee Apple Cheesecake
Decadent Chocolate Cake
Wild Berry Mousse in a Sponge Cake
Assorted French Pastries
Coffee, Tea

\$49.95 per person ++

***(Add: (1) additional hot entrée to your buffet \$2.00 per person)**

Sweet Selections

Deluxe Sweet Table

Seasonal Fresh Fruit Platter –garnished with berries
Baked Cheesecake – with choice of seasonal Berry Topping
Assorted Miniature Tarts, French Pastries and Squares
White and Dark Chocolate Mousse Cake
Decadent Chocolate Cake
Turtle Fudge Cake
Strawberry Flan
\$11.95 per person

Crepe Station – Chef attended

Warm Apple and Strawberry Filled Crepes
Accompanied with fresh whipped cream, fruit compote
Chocolate sauce & French vanilla ice cream
\$ 9.95 per person

Decadent Chocolate Fountain – with attendant

Warm Belgian chocolate fondue
Served with cubed fresh fruit skewers
\$8.95 per person

Ala Carte Sweets

Chocolate Truffles	\$ 21.00 per dozen
Chocolate Dipped Strawberries	\$ 21.00 per dozen
Petit Fours	\$ 32.00 per dozen
Deluxe French Pastries	\$ 24.00 per dozen
Fresh Fruit Tarts	\$ 24.00 per dozen
Petite Sweets	\$ 18.00 per dozen
Sugar and Shortbread Cookies	\$ 16.00 per dozen
Full Size Cakes (12-14 pieces)	\$ 36.00 – 45.00 each
Sliced Fresh Fruit and Berry Tray (serves 60)	\$ 325.00 each

**Specialty Coffee Station Available ~ Please Inquire*

****Prices subject to 13% taxes and 15% gratuities***

Additional Recommendations

Traditional Antipasto (as a platter for each table of 8 – 10 guests, \$8.75 per plate) <i>prosciutto, melon, kalamata olives, roma tomatoes, bocconcini, marinated peppers and mushrooms, grilled eggplant and zucchini</i>	\$75.00
Seafood Antipasto <i>marinated baby shrimps, scallops, and calamari, mussels, Olives artichoke and cherry tomatoes</i>	\$9.95 (per person)
Middle Eastern Platter (Serves 8 – 10 table guests) <i>dill pickles, marinated black and green olives, and feta cheese served with hummus, baba ghanoush and toasted pita points</i>	\$60.00
Classic Savory Tray (Serves 8 – 10) <i>Pickles, crudite, olives, onions, and marinated vegetables</i>	\$35.00
Deluxe Cheese Tray (Serves 80 – 100) <i>assorted Domestic and Imported cheeses served with gourmet crackers and garnished with seasonal fresh fruit</i>	\$475.00
Crudite (Serves 80 – 100) <i>fresh vegetable platters served with yogurt and dill, and fresh herb dips</i>	\$250.00
Finger Sandwich Assortment <i>selection of ham, egg salad, beef, turkey, salami, cucumber, salmon and tuna finger sandwiches 96 Pieces</i>	\$75.00
Gourmet Pates Serves 80-100 <i>with cranberry chutney, fresh baguettes and crackers</i>	\$450.00
Hip of Beef - Carvery <i>served au jus with dollar buns, grain mustard with horseradish cream (Min. 80 guests)</i>	\$8.50 (per person)
Smoked Salmon – Carvery <i>served with red onions, capers, grated egg on pumpernickel rounds (serves 25 – 30)</i>	\$225.00 (per side)
Middle Eastern Dip Display <i>Hummus, Roasted Red Pepper Dip, Baba Ghanoush served with toasted pita points, and marinated olives</i>	\$3.95 (per person)
Nacho Boat <i>Tri colored corn chips served in a birch bark canoe with spicy and mild salsas, jalapeno peppers and guacamole</i>	\$2.50(per person)
Mixed Nuts	\$25.00 pound
Potato Chips / Pretzels	\$10.00 Basket
Sushi or Oyster Bar Available	Please Inquire

**Prices subject to 13% taxes and 15% gratuities*

Cocktail Reception Menu

ARCADIAN COURT

~Hot and Cold Hors D' oeuvres passed by our wait staff~
8 – Pieces per guest, based on the following selections

Hot

Wild Mushroom Turnovers
Lemon Chicken in Phyllo
Roasted Garlic Brie and Grape on Crostini
Coconut Shrimp – Ginger Chutney
Vegetable Spring Rolls –Apricot dipping sauce
Thai Crab Cakes – Cucumber Lime Dipping Sauce

Cold

Vegetarian Sushi – Soy Dipping Sauce
Corn Cakes with Crème Fraiche and Caviar
Peking Duck in Savory Crepe

Displayed

Fresh Vegetable Crudité Basket
accompanied by a honey curry mayonnaise

.....

Domestic and Imported Cheese Display
Served with Gourmet Crackers and garnished with Fresh Fruit

.....

Mediterranean Dips
Humus / Baba ghanoush / Roasted Red Pepper
Served with Toasted Pita Points and Bread sticks

\$33.00 per person

Add any of the following to enhance your reception:

Jumbo Shrimps – Served with a Cocktail Dip	\$2.50 each (Min. 100)
Hip of Beef – Carved in Room Served with mini dollar buns, horseradish, and a variety of mustards	\$8.50 per person
Smoked Atlantic Salmon Display (Carved in room) Served with horseradish cream, capers, red onions, and pumpernickel	\$225.00 per side (25 –30)
Finger Sandwich Assortment Tuna, egg, salmon, beef, turkey, and cucumber	\$75.00 (96 pieces)
Gourmet Pate Display Served with baguettes and crackers	\$450.00 (Serves 80 – 100)
Slice Fresh Fruit and Berry Tray Presented with a lemon mousse dip	\$325.00 (Serves 60)
Selection of Petite Sweets	\$18.00 per dozen
Selection of Deluxe French Pastries	\$24.00 per dozen

****Prices subject to 13% taxes and 15% gratuities***

Full Day Meeting Package

~ Use of our private meeting rooms or ballroom from 8:00a.m – 5:00p.m. ~

~**Continental Breakfast:**

Assorted muffins, Danishes, croissants with butter and preserves
Assorted juices with fresh brewed coffee and tea

...

~**Mid-morning break:**

Refresh of coffee, tea and juices

...

~**Choice of working lunch menu:**

(See menu below)

...

~**Mid-afternoon break:**

Refresh of coffee and tea with a selection of freshly baked cookies

Lunch options:

Salads: Choice of (2)

Field Green Salad Balsamic Vinaigrette
Tomatoes with Fresh Herbs and Spiced Vinaigrette
Yukon Gold Potato Salad
Pasta Salad with Fresh Herbs
Santa Fe Caesar Salad

Entrée options: Choose (1)

Spinach-Ricotta Lasagna / Meat Lasagna

.....

Deluxe Sandwich Assortment

Served on Specialty breads, Crusty rolls, Croissants

.....

Chicken and Vegetarian Stir Fry

Served over Rice or Noodles

.....

Quiche Lorraine / Mushroom Quiche

Medley of Seasonal Vegetables

Dessert options:

Fresh Fruit Salad: + **choice of (1)**

.....

Assorted Petite Sweets and Pastry Squares

Carmel Crunch Coffee Cake

White and Dark Chocolate Mousse Cake

Deep Dish Carmel Apple Pie

Strawberry Shortcake

Coffee / Tea

\$65.00 per guest – Inclusive of all taxes and gratuities

Plus - \$1500.00 Room Fee applies

(Price based on a minimum of 100 guests)

[Add: \$5.00 per guest - Choice of (2) lunch entrée's]

Breakfast

Continental # 1

Choice of Chilled Fruit Juices
Selection of assorted breakfast pastries
(Croissants, Muffins, Danishes)
served with fruit preserves and butter
Coffee & Tea

\$9.95

Continental # 2

Choice of Chilled Fruit Juices
Banana and Blueberry Breakfast Breads
Butter and fruit preserves
Miniature Bagels ~ Cream Cheese
Sliced Seasonal Fruit Platter ~ Citrus Yogurt Dressing
Coffee & Tea

\$11.95

Arcadian Breakfast

Choice of Chilled Fruit Juices
Seasonal Sliced Fresh Fruit
Scrambled Eggs w/Bacon, Ham, or Sausages
Home Fried Potatoes
Croissants, Muffins, Danishes and Bagels
Fruit Preserves, Cream Cheese and Butter
Coffee & Tea

\$15.95

The Executive

Choice of Chilled Fruit Juices
Seasonal sliced fresh Fruit
Scrambled Eggs with Bacon, Ham or Sausages
French Toast with Maple Syrup
Smoked Salmon and Cream Cheese
Croissants, Muffins, Danishes and Bagels
Fresh Fruit preserves and Butter
Coffee & Tea

\$21.95

~Room fees and set up charges may apply – please inquire~

***Add \$5.00 per person for plated service
Add \$2.50/per person for individual dining table platters
Prices subject to 13% taxes and 15% gratuities***

Luncheon Entrees

Stuffed Baked Chicken

with Jarlsberg Cheese

\$28.00

~

Striploin of Beef

With Wild Mushroom Sauce

\$33.00

~

Chicken Breasts

Stuffed with Pesto and Cheese

\$28.00

~

Salmon Teriyaki

\$29.00

~

Ricotta & Spinach Cannelloni

\$26.00

~

Medallion of Beef Tenderloin

With Wild Mushroom Sauce

\$37.00

~

Mushroom Wraps

With Spinach, Peppers & Goat Cheese

\$27.00

~Room fees and set up charges may apply – please inquire~

Please note: All entrees include Bread Rolls and Butter and your choice of soup or salad, dessert with coffee / tea

**Include soup and salad with your meal for an additional \$5.00 per guest*

****Prices subject to 13% taxes and 15% gratuities***

A La Carte Selections

Whole Fresh Fruit (Oranges, Apples, Bananas)	\$1.50 per piece
Individual Fruit Yogurt	\$2.50 each
Granola Bars	\$2.00 each
Cold Cereal with Milk (Charged on consumption)	\$2.95 per person
Breakfast Breads	\$1.95 per person
Bagels	\$2.25 each
Bagels with varieties of Cream Cheese	\$2.75 each
Muffins	\$1.95 each
Croissants	\$1.95 each
Danishes	\$1.95 each
Fresh Baked Cookies	\$16.00 per dozen
Fresh Baked Tea Biscuits	\$1.95 each
Beverages	
Freshly Squeezed Orange Juice	\$3.25 per person
Brewed Coffee or Tea	\$1.50 per person
Bottled Juices	\$1.95 bottle
Soft Drinks	\$2.25 bottle
Bottled Water	\$1.50 bottle
Mineral Water	\$3.00 bottle

****Prices subject to 13% taxes and 15% gratuities***

Wine List

House Wine

Painter Bridge, Chardonnay & Cabernet Sauvignon, California \$28.00

White Wines

Sauvignon Blanc, Cypress Vineyards, California \$30.00
 Pinot Grigio, Levorato, Italy \$30.00
 Riesling, Château des Charmes, Ontario \$32.00
 Chardonnay, Cypress Vineyards, California \$32.00
 Chardonnay, Michael David, Heavenly Chard, California \$40.00
 Chardonnay, Riverstone J Lohr, California \$46.00
 Pinot Gris, Pierre Sparr, France \$55.00
 Chardonnay, Merryvale, Napa Valley California \$75.00
 Chardonnay, Miner Family, Napa Valley California \$80.00

Rose

White Zinfandel, Cypress Vineyards, California \$28.00
 Syrah Rose, Domaine Tarriquet, France \$32.00

Desert Wine

Late Harvest Riesling, Château des Charmes, Ontario \$32.00

Red Wines

Merlot, Aresti, Chile \$29.00
 Shiraz, Wakefield, Australia \$32.00
 Merlot, Cypress Vineyards, California \$32.00
 Chianti, Colli Senesi Geografico, Italy \$36.00
 Salice Salentino Riserva, Cantele, Italy \$36.00
 Zinfandel, Michael David, 7 Deadly Zin, California \$40.00
 Merlot, J Lohr, California \$45.00
 Cabernet Sauvignon, J Lohr Seven Oaks, California \$45.00
 Pezat Red Bordeaux Superieur, Château Teysser \$60.00
 Chianti Classico Riserva, Croce Terrabianca, Italy \$65.00
 Cabernet Sauvignon, The Edge, Napa Valley, California \$70.00
 Amarone, Cesari Zardini Italy \$70.00
 Brunello Di Montalcino, Castello Tricerchi Italy \$95.00
 Shiraz, St Andrews Wakefield Australia \$95.00

** Note: Bar prices subject to 5% GST, 10% PST and 15% Gratuity*

Sparkling Wine & Champagne

Cantina, Leonardo Da Vinci, Prosecco Italy	\$22.00
Gancia, Pinot du Pinot	\$22.00
Château Marguet, Champagne	\$90.00
Charles Heidsieck, Champagne	\$100.00
Piper Heidsieck, Champagne	\$100.00
Veuve Cliquot, Champagne	\$120.00

Port & Ice Wine

Château des Charmes, Late Harvest Riesling	\$32.00
Sandman, Ruby – 750ml	\$36.00
Ancient Coast, Ice Wine – 375ml	\$55.00
Peller Estates, Founder's Series Vidal Ice Wine – 375ml	\$59.00
Grahams, 10 Year Old Tawny Port – 750ml	\$69.00
Inniskillin, Riesling Ice Wine '98 – 375ml	\$85.00
Trius, Vidal Icewine – 375ml	\$69.00

** Note: Bar prices subject to 5% GST, 10% PST and 15% Gratuity*

Beverage Price List

(For events billed on consumption)

		Host Bar	Cash Bar
House Wine	5oz	\$6.00	\$8.00
Liquor			
House Brands	1 ¼ oz	\$ 5.00	\$6.75
Premium	1 ¼ oz	\$ 6.00	\$8.00
Deluxe	1 ¼ oz	\$7.00	\$9.25
Double	(add 1 oz)	\$3.00	\$4.00
Beer			
Domestic	bot.	\$ 4.50	\$5.00
Premium Domestic	bot.	\$ 5.50	\$5.50
Imported	bot.	\$ 5.50	\$6.00
Martini	2 oz	\$ 8.00	\$9.00
Liqueurs			
House Brand	1 oz	\$ 5.00	\$6.75
Premium	1 oz	\$ 7.00	\$9.25
Deluxe	1 oz	\$ 8.00	\$10.50
Cognacs	1 oz	\$ 7.00	\$9.25
Sherries	2 oz	\$ 6.00	\$8.00
Single Malt Scotch	1 oz	\$ 7.00	\$9.25
Port	2oz	\$ 5.00	\$6.75
Soft Drinks	10 oz	\$ 2.25	\$2.95
Juices	10 oz	\$ 2.75	\$3.50
Perrier Mineral Water	355ml.	\$ 2.50	\$3.25

*** Note: Host bar prices do NOT include 5% GST, 10% PST and 15% Gratuity**

*****Note: Cash bar prices DO include 5% GST, 10% PST and 15% Gratuity**

Bar Packages:

The Bay– Standard Package \$ 28.00

(5 hour open bar service, dinner wine not included, please see our wine selections)

House wine (served on bar):

Painter Bridge, California

Liquor:

House Brands:

Bombay Sapphire Gin
Appleton Estate VX Rum
Skyy Vodka
Canadian Club Rye
J&B Scotch

Domestic Beer:

Molson Canadian
Labatts Blue
Coors Light
Steam Whistle

And

Assortment of Juices and Soft Drinks

***Enhance your package with Liqueurs add \$3.00 per person**

****Each additional hour of bar service add \$5.00 per person per hour to our package prices.**

*****Please Note: Host Bar prices do not include 5% GST, 10% PST, 15% Gratuity.**

The Arcadian – Premium Package \$ 33.00

(5 hour open bar service, dinner wine not included, please see our wine selections)

Your choice of wine (served on bar):
J. Lohr Seven Oaks Cabernet Sauvignon, California
OR
J. Lohr Riverstone Chardonnay, California

Liquor:

Bombay Sapphire Gin
Appleton Estate VX Rum
Skyy Vodka
Canadian Club Rye
J&B Scotch

Apéritifs:

Vermouth Dry
Vermouth Rosso
Dubonnet White
Dubonnet Red

Domestic Beer:

Molson Canadian
Steam Whistle
Coors Light

Import Beer:

Carlsberg
Carlsberg Light
Corona
Kronenberg 1664

Liqueurs:

Baileys Irish Cream
Amaretto
Kahlua

And

Assortment of Juices and Soft Drinks

****Each additional hour of bar service adds \$5.00 per person per hour to our package prices.**

*****Please Note: Host Bar prices do not include 5% GST, 10% PST, 15% Gratuity.**

The Deluxe Package - \$39.00

(5 hour open bar service, dinner wine not included, please see our wine selections)

Your choice of wine (served on bar):

Pinot Grigio, Levorato, Italy & Chianti Clemente VII, Italy

OR

Wakefield Chardonnay & Wakefield Cabernet Sauvignon

Liquor:

Bombay Sapphire Gin
Appleton Estate VX Rum

Skyvodka
Canadian Club Rye
J&B Scotch

Apéritifs:

Vermouth Dry
Vermouth Rosso
Dubonnet White
Dubonnet Red

Domestic Beer:

Molson Canadian
Coors Light
Steam Whistle

Premium Domestic Beer:

Alexander Keith's Pale Ale
Sleeman Cream Ale
Upper Canada Lager

Import Beer:

Corona
Carlsberg
Carlsberg Light
Kronenberg 1664

Liqueurs:

Baileys Irish Cream
Amaretto
Kahlua
Grand Marnier
Brandy

Sparkling Wine:

Gancia Pinot du Pinot, Italy

And

Perrier Mineral Water,
Assortment of Juices and Soft Drinks

*****Please Note: Host Bar prices do not include 5% GST, 10% PST, 15% Gratuity.**



Arcadian Court Terms and Policies:

Reservation Deposit, Event Deposit and payment schedule:

A reservation deposit of \$3000.00 is required to reserve and confirm the date of an event.

An additional deposit of 50% of the estimated total bill for the event is due 60 days before the day of the event. Generally, the Contract is to be signed and deposits paid at the time of confirming the date of the event. The remaining actual balance is to be paid 10 business days prior to the event. All deposits are non-refundable and non-transferable.

Attendance guarantee:

The final guest count is due (5) business days prior to the contracted event and will not be decreased after this date for final billing purposes. The final guest count may be raised no later than three (3) business days prior to the event. In the event of a necessary increase within three days of the event, The Arcadian Court will make all possible arrangements for the additional guests, but the client will be financially responsible for any increased cost for last-minute ordering required to acquire products or services necessary to accommodate increases in the final count made less than three (3) business days prior to the event.

Tables will be set up according to the floor-plan or guaranteed number of guests. For corporate functions with free seating we will set up for an extra 3% of your total guest count. The Arcadian Court is equipped to service 400 for an event. Any functions over this amount are subject to the rental fee for equipment required for the individual event.

Attendance Minimum:

As the Arcadian Court is a single room venue, minimums are imposed for events. A Saturday wedding minimum is \$20,000 inclusive. Weddings held on any other day of the week will be taken to a minimum of \$15,000.00 inclusive. High school formals are set at a minimum of 200 guests. Daytime events which require exclusive use of the Arcadian Court are booked at a minimum of the full day meeting package price or will be subject to a closure fee of \$1500.00, exempt are the months of November and December; please see the manager for further details. Events which require use of the venue for a full day for set up prior to an event date will be charged a closure fee of \$5000.00 inclusive. Minimums for evening corporate and social events will fluctuate seasonally please see the manager for further details.

Tentative Hold:

The Arcadian Court is pleased to put a date on tentative hold for you. We will hold this date for a maximum of 14 days and then automatically release the date. If however we receive an inquiry for the date you have on hold and this client is ready with a deposit, we will give the first client on hold 24 hours to either release the date or confirm with a deposit of \$3000.00.

Alcoholic Beverages:

The Arcadian Court is responsible for compliance with all bylaws and local regulations of the LCBO Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The Arcadian Court reserves the right to demand ID from anyone requesting or consuming alcohol at an event. The only acceptable forms of ID to confirm legal age are: Drivers License with picture, Passport or BYID card. The Arcadian Court reserves the right to close the bar or cease alcohol service at any time during a contracted event due to unforeseen circumstances.

Corkage fees:

Only charitable events will be allowed to supply donated alcoholic beverages for an event with application to the LCBO for a Special Occasion Permit and will be subject to corkage fees.

Terms and Policies continued:

Special Meals:

The Arcadian Court will gladly provide special meals for guests with dietary needs not met by an event's menu, including but not limited to diabetic diets, vegetarian, vegan, and specific food allergies. In the event clients require specialty items brought in by the client at the discretion of the catering manager will be subject to a handling fee. The Arcadian Court can host kosher style events and have arrangements with specific caterers to provide kosher meals and Indian Catering. Please inquire if you require other ethnic cuisine.

Leftover Food:

In compliance with Health Department regulations and suggested procedures, no leftover food will be released to clients or guests, unless client and The Arcadian Court have agreed to other arrangements in writing, including client's acceptance and signature of waiver form.

Food Waiver:

For "drop off" events, where no representative of The Arcadian Court will be present during an event at which our food is being served, the client will be required to sign the waiver form. In such case, once food items have been delivered to a client, the client is solely responsible for the safe handling, serving, and storage of food items.

Wedding Food Tasting:

A wedding event food tasting is to be pre-arranged at a mutually convenient time with the Executive Chef, coordinator and client. For Events being held in the course of the summer, a tasting will be held in the spring; for events held in the winter, a tasting will be held in the summer. A food tasting is held for 2 people only (Bride and groom). Client is offered a choice of maximum 2 selections per menu course. If a tasting is required for a larger number of people a sur-charge may apply.

Taxes:

All applicable taxes & gratuities will be imposed and paid by client. Any tax-exempt organization shall provide their tax exempt certificate and ID number at the same time the guaranteed guest number is due. Failure to provide the required information will result in the collection of sales tax, which the client agrees to pay.

Labor Costs:

- *For Off Premise Catering:*
All server and bar staff labor is charged by the hour, which includes travel time to and from the event site. Events requiring extended travel time may involve special vehicle rental and fuel charges.
- *For statutory holiday events:*
All events booked on statutory holidays are subject to an additional staffing fee of \$10 per guest.

Parking:

The Arcadian Court recommends that your guests park at City Hall Parking for events held in our venue. Clients can contact the parking authority directly at 416-393-7275 to make arrangements for prepaid or reserved parking for their event.

Loading Dock:

The loading dock of the Hudson's Bay Company is open Monday to Friday 6:30am. - 3:30pm. If you require the loading dock outside of these hours, this must be pre-arranged and a charge of \$60.00/per hour at a minimum of 3 hours will apply. The loading dock is located at 37 Richmond Street West between Yonge & Bay streets on the south side of the street. Clients hiring services from suppliers not endorsed by Arcadian Court will be responsible to provide this information or have the contracted supplier contact the coordinator to make mutually convenient alternate arrangements.

***Please Note:**

The information on this page is of a general nature. Every event is different and these terms and conditions may be modified with agreement of the client and the Arcadian Court Catering Manager. Additionally, some smaller events (catered "drop off" lunches, for example) do not necessarily require a formal contract; your event planner will let you know what, if any, contractual agreements and/or waivers might be required for your event.